

AMENDMENTS TO THE CLAIMS

1. (Currently amended) A process for producing a deep-fried bean curd pouch which consists essentially of mixing and emulsifying 18 to 54 parts by weight of a soybean protein isolate or a soybean protein concentrate, 11 to 60 parts by weight of a fat ingredient and 100 parts by weight of water to obtain a dough material, followed by addition of a solution of a rapidly acting coagulant, molding the dough material, and deep-frying the molded dough material to form a deep-fried bean curd pouch.
2. (Canceled)
3. (Currently amended) The process according to claim 1, wherein the rapidly acting coagulant is magnesium chloride, calcium chloride or a bittern.
4. (Currently amended) The process according to claim 1, wherein the rapidly acting coagulant is added in an amount of 0.5 to 5% by weight based on the soybean protein isolate or soybean protein concentrate.
5. (Original) The deep-fried bean curd pouch produced by the process according to claim 1.
6. (Currently amended) The process according to claim 1, wherein the rapidly acting coagulant is selected from calcium salts and magnesium salts.